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34. A cooked food product, the cooked food product comprising a form of the egg-based material of claim 32 wherein the egg-based substance includes a natural liquid egg component that is coagulated.

35. An egg-based material, the egg-based material comprising:

an egg-based substance comprising between about 65 weight percent and 99.5 weight percent of the egg-based material, the egg-based substance comprising a natural liquid egg component;

a water-absorbent material comprising between about 0.2 and 8.0 weight percent of the egg-based material, one gram of the water-absorbent material effective to absorb at least about 1.5 grams of water during a five minute absorption period when the temperature of the water ranges from about 35.degree. F. to about 70.degree. F.; and

added water wherein the egg-based material originates substantially no free water upon freezing and then thawing and exhibits substantially similar chewability characteristics after freezing and thawing as the egg-based material had prior to freezing and thawing.

36. The egg-based material of claim 35 wherein the egg-based material has a fluid, flowable consistency.

37. A cooked food product, the cooked food product comprising a form of the egg-based material of claim 35 wherein the natural liquid egg component is coagulated.

38. The cooked food product of claim 37 wherein the cooked food product exhibits freeze/thaw stability.

39. The cooked food product of claim 37 wherein the cooked food product has an outer surface, the cooked food product further comprising batter or breading affixed to the outer surface.

40. A fried food product, the fried food product comprising the cooked food product of claim 39 with a fried form of the batter or breading.

41. The egg-based material of claim 35 the egg-based material further comprising pieces of supplemental food.

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42. A cooked food product, the cooked food product comprising a form of the egg-based material of claim 41 wherein the natural liquid egg component is coagulated.

43. An egg-based material, the egg-based material comprising:

an egg-based substance comprising between about 65 weight percent and 99.5 weight percent of the egg-based material, the egg-based substance comprising a natural liquid egg component;

a stabilizing agent;

a water-absorbent material comprising between about 0.2 and 8.0 weight percent of the egg-based material; and added water wherein the egg-based material originates substantially no free water upon freezing and then thawing and exhibits substantially similar chewability characteristics after freezing and thawing as the egg-based material had prior to freezing and thawing.

44. The egg-based material of claim 43 wherein the stabilizing agent comprises starch or gum.

45. The egg-based material of claim 43 wherein one gram of the water-absorbent material is effective to absorb at least about 1.5 grams of water during a five minute absorption period when the temperature of the water ranges from about 35.degree. F. to about 70.degree. F.

46. A cooked food product, the cooked food product comprising a form of the egg-based material of claim 43 wherein the natural liquid egg component is coagulated.

47. The cooked food product of claim 46 wherein the cooked food product has an outer surface, the cooked food product further comprising batter or breading affixed to the outer surface.

48. A fried food product, the fried food product comprising the cooked food product of claim 47 with a fried form of the batter or breading.

49. The egg-based material of claim 43, the egg-based material further comprising pieces of supplemental food.

50. A cooked food product, the cooked food product comprising a form of the egg-based material of claim 49 wherein the natural liquid egg component is coagulated.

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